

per se

SALON TASTING MENU

September 19, 2019

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar*

ROYAL OSSETRA CAVIAR*

Santa Barbara Sea Urchin, Brioche Melba, Compressed Celtuce,
and Sunchoke "Panna Cotta"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS

Holland Leeks, Greenmarket Radicchio,
and Horseradish-Scented Crème Fraîche

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch, Candy Snap Grapes, Marcona Almonds,
and Greek Yogurt

CHARCOAL-GRILLED SCOTTISH SEA TROUT*

Hawaiian Hearts of Peach Palm, Welsh Onions,
and Matsutake Mushroom Vinaigrette

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Marinated Pink Blush Tomatoes, Summer Pole Beans,
and Meyer Lemon Gastrique

"PAVÉ" OF MIYAZAKI WAGYU*

Hobbs Shore's Bacon, "Pommes Duchesse,"
Gem Lettuces, and "Steak Sauce"
(100.00 supplement)

K+M "NICARAGUA" CHOCOLATE "CRÉMEUX"

Okinawa Sugar, Gosling's Black Seal Rum, Redlands Passion Fruit,
and Coconut-Lime Ice Cream

PRIX FIXE 225.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness